

## STARTERS

Edible Tallow Candle	10
tallow candle • fresh herbs • spices • grilled toast	
Artisanal Cheese Board	25
assorted cheese • accoutrements • crackers	
Tempura Lobster	19
lobster tail • sriracha aioli	
Lobster “Escargot”	18
lobster • buttery sauce • parmesan	
Old Bay Crab Dip	16
lump crab • cheese blend • grilled toast	
Char-Grilled Burrata Toast	10
burrata cheese • olive • arugula	
Cheesy Corn Fritters	11
cheddar • mozzarella • jalapeno • citrus aioli	
Flame Grilled Artichoke	13
parmesan • citrus aioli • buttery sauce • lemon zest	
BBQ Chicken Flatbread	12
chicken • gouda • mozzarella • bbq sauce • onion	
Duck Confit Flatbread	15
goat cheese • mozzarella • peach habanero • raisins	
Smoked Prime Rib Flatbread	18
smoked gouda • mozzarella • peppers red onions • horseradish cream	
Vegan Curried Butternut Squash Flatbread	12
vegan mozzarella • apple • caramelized onion • arugula	

## SOUP

French Onion Soup	12
swiss cheese • crouton	
Lobster Bisque	13
lobster meat • crema • sherry	

## SALADS

Wedge	10
baby iceberg • bacon • Rogue Smokey Blue	
Caesar	10
romaine • parmesan • sourdough croutons	
Beet	11
arugula • romaine • goat cheese • red onion	
Caprese	10
tomato • fresh mozzarella • basil • balsamic	

## SIGNATURE SIDES

Lobster Mac & Cheese	19
cheese blend • seasonings	
Truffle Mac & Cheese	14
black truffle oil • cremini mushroom • cheese blend • garlic	
Potatoes Au Gratin	14
parmesan • cream • butter • garlic	

## CLASSIC SIDES

Sautéed Baby Bellas	10
bourbon • onions • buttery sauce	
Steak-Cut Onion Rings	10
tempura beer batter • citrus aioli	
Grilled Butternut Squash	10
maple bourbon glaze	
Charred Brussels	10
bacon • beef tallow • red onion • garlic	
Mac & Cheese	10
cheese blend • garlic	
Creamed Spinach	10
parmesan • mozzarella • cream cheese	
Cauliflower Alfredo	10
cauliflower florets • parmesan	
Caramelized Sweet Corn	10
fire roasted corn • honey • brown sugar • butter	
Flame Roasted Asparagus	10
jumbo spears • olive oil	
Grilled Balsamic Vegetables	10
seasonal vegetables • olive oil • balsamic	
Baked Sweet Potato	10
brown sugar • cinnamon butter • bruléed marshmallow	
Salt Crusted Jumbo Potato	10
butter • sour cream • cheese • bacon • chives	
Mashed Redskins	10
butter • cream • cheese	
Steakhouse Potato Planks	10
tequila habanero queso	

## RAW BAR

Raw Gulf Oysters	6 for 14 / 12 for 25
Charbroiled Oysters	6 for 16 / 12 for 30
fire-grilled • buttery parmesan	
Jumbo Shrimp Cocktail	3 for 15
red cocktail sauce	

## SIGNATURE STEAKS

Filet	<i>Certified Angus Beef®</i>	6oz	33
New York Strip	Prime <i>Certified Angus Beef®</i>	14oz	35
	Grass-Fed <i>Brasstown®</i>	14oz	35
Donovan’s House Steak	Flat Iron <i>Certified Angus Beef®</i>	12oz	31
Lacquered Delmonico	<b>PRIME</b> <i>Certified Angus Beef®</i>	16oz	49
Smoked Prime Rib	<b>PRIME</b> <i>Certified Angus Beef®</i>	12oz	39
<i>limited quantities</i>			

## ENHANCEMENTS

Sauces	2.75
• Garlic Herb Butter	• Cognac Peppercorn
• Chimichurri	• Cabernet Reduction
• Bearnaise	• Horseradish

## RESERVED CUTS

Filet	<i>Certified Angus Beef®</i>	10oz	52
Ribeye	<i>Certified Angus Beef®</i>		
	Bone-In	18-20oz	55
	Tomahawk	38oz	99
New York Strip	<i>Snake River Farms®</i>		
	American Wagyu	14oz	59
Porterhouse	<i>Certified Angus Beef®</i>	40oz	99

## PREMIUM ADD ONS

Tempura Lobster Tail	4oz	17
Grilled Lobster Tail	4oz	17
Grilled Shrimp	3 for 15	
Tempura Fried Oysters	4 for 12	
Sautéed Baby Bellas		5

## SEAFOOD TOWER Create Your Own

Gulf Oysters	2.5
Jumbo Shrimp	5
Split King Crab Legs	1/2lb MKT
Lobster Tail	4oz 17

## COMPOSED

Bone In Pork Chop	14oz	39
mashed redskins • bourbon berry compote		
Frenched Lamb Chops		39
mashed redskins • cabernet demiglaze		
Seared Duck Breast & Confit Leg		29
mashed redskins • honey teriyaki • berry compote		
Cast Iron Chopped Steak	10oz	18
mashed redskins • sautéed baby bellas		
Wild Game	<i>limited edition</i>	MKT
Smoked Half Chicken		18
charred brussel sprouts • bourbon brown sugar glaze		
Boneless Fried Chicken		15
potato planks • tequila habanero queso		
Butternut Squash Ravioli		16
butternut squash • sage brown butter sauce		
Cauliflower Steak		16
pickled onion • corn puree • asparagus • butternut squash		

## SEAFOOD

Grilled Lobster Tail	14-16oz	59
buttery sauce		
King Crab Legs	1/2lb	MKT
split king crab legs • grilled • buttery sauce		
Maple Bourbon Salmon		22
flame roasted asparagus		
Fresh Catch		MKT